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Wine-Growers' Requisites, Autumn 1952

BOORDY VINEYARD

J. & P. WAGNER, Props.

RIDERWOOD, MARYLAND

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We take pleasure in offering our third list of wine-growers' requisites, with new items. These are items of tested practicality, used by small wine-growers from one end of France to the other. We still lack good corkscrews, pruning shears, serpettes and wine thieves, but will have them eventually.

Saccharometer. The wine-maker's indispensable tool, for rapid testing of sugar-content. Dujardin-Salleron standard model, with instructions \$1.95 postpaid. Deluxe model, more finely made, with larger scale and built-in thermometer for making temperature correction, \$4.45 postpaid. Hydrometer jar for use with either, \$1.25 postpaid.

Acid-Testing Set. Standard imported Dujardin-Salleron model, giving fast and accurate results, complete, \$9.95 postpaid. Additional reagent, per pint (enough for a season of testing), \$1.50 per pint postpaid.

Alcohol-Testing Set. Determines alcoholic content of both dry and sweet wines by distillation, only method legal in France, and is in effect a well-designed miniature still operated by alcohol lamp. Made by Dujardin-Salleron. Gives alcoholic content to one-half of one per cent. \$18.50 postpaid. Deluxe model, larger and much more substantial, used by French internal revenue agents, giving contents to one-tenth of one per cent. \$48.00 postpaid.

Hand Corking Machine. French "Sanbri" brand, widely used by peasants who grow their own wine and by the urban bourgeois who buy their annual barrel of Beaujolais or Fronsac and bottle it at home. Does a good job with standard wine corks, \$4.25 postpaid.

Table Corking Machine. "Sanbri," much used by small proprietors and restaurateurs in France. Light but sturdy, solid brass jaws. Mount on table or bench. \$18.50 postpaid.

Sulphur Pastilles. We formerly listed the conventional sulphur strips, traditionally used for burning in cooperage to keep it sweet and sterile, and for burning in containers just prior to filling, for the purpose of preventing oxidation of wine. The pastilles, imported by us from France, are far superior. They resemble large "Lifesavers," and are easily suspended in barrel or five-gallon bottle while burning; they give an accurate dosage because they are of uniform size; they do not drip. 5-gm. pastilles, 50 for \$1.00 postpaid; 10-gm. pastilles, 50 for \$1.75. (One 5-gm. pastille will keep a 50-gallon barrel sweet for six months, or will provide an atmosphere of SO₂ for a half-dozen 5-gallon bottles when racking white wine).

Metabisulfite. SO₂ in small quantities is indispensable in wine-making to assure a clean fermentation, to control fermentation when making sweet wines of the Sauternes type, and to prevent oxidation after fermentation, especially of white wine. "Meta" offers the most easily measurable source of SO₂ for such purposes and is standard in all wineries. Dissolved in a small quantity of wine, grape juice or warm water, it yields half its weight in SO₂, so that dose is easily calculated. Per lb., \$1.25 postpaid.

Grape Crusher. A good crusher is indispensable for both red and white wine, and this is a good one. Adjustable rollers and flywheel, wooden hopper 20" by 20". Fits over open barrel or tub. \$22.50 f.o.b. Philadelphia. Order before price goes up.

Wine Press. Italian type, with heavy screw rigidly mounted in cast iron base, ratchet lever system, complete with press basket and mounted on metal legs. Basket size 12" by 12", \$26.50 f.o.b. Note: This press is adequate for a small red-wine vintage, but a press of larger capacity is desirable when making white wine, owing to the fact that fresh grapes press more

slowly and with more difficulty. Other sizes, same general style: 14" by 15", \$33.85; 16" by 17", \$44.25; 17" by 19", \$57.50; 18" by 21", \$73.25; 20" by 23", \$84.25. We also offer a multiple-lever Italian type press, exerting higher pressure for the same energy, 19" by 23", \$96.75.

Special Items. We are agents for a very fine Swiss-made siphon bottle filler, a Swiss crusher-stemmer, hand or power-operated, for small or medium-production wineries, and a number of other items, including a heavy duty corker and a beautifully designed semi-automatic labeller, of Swiss manufacture. Particulars on application.

Wine Corks, Cylindrical. No. 9, 1-3/4", best grade, \$2.65 per 100 postpaid. No. 8, 1-1/4", second-best grade, \$1.95 per 100 postpaid.

Long Bungs. White oak, all sizes.

Racking Tube. Rubber tubing with special lining, made for beverages. Used in siphoning young wine from sediment, for racking wine during aging, and for bottling. For racking 5-gal. bottles and for bottling, use 6-ft. length, 3/8" size. For racking barrels, 1/2" or 5/8" size. Price: 3/8", \$.25 per ft; 1/2", \$.30 per ft.; 5/8", \$.35 per ft.

Wine Glasses. Good inexpensive wine glasses are hard to find. One of the best American producers of stemware has made up a wine glass for us which will satisfy the most critical. Bowl of generous size (8 oz.) and classic shape. Good semi-crystal, that rings, blown thin but not so thin that it can't survive normal dishwashing. Equally appropriate for red wine, white wine or champagne. Cheap enough for everyday use, good looking enough for anyone. Have sold hundreds of dozens. Per doz., \$6.75 postpaid, \$7.00 to West Coast.

Verre de coupage. This is the special glass used by French wine-growers and negociants for making accurate blends. Finest French crystal, accurately engraved in the classic fifteen divisions. Will be found extremely useful, and so far as we know not obtainable elsewhere in this country. Each, \$3.25 postpaid.

Grape Hoe, or "Pioche". Heavy, wide-bladed hoe, with 38" shaped handle. Only satisfactory hand tool for cleaning out under trellis, and quickly becomes indispensable in the garden as well. \$3.95, not postpaid.

Tags. Heavy aluminum foil, aluminum wired, indelible when written on with pencil or nail. Heavy enough to last, light enough to be cheap. \$1.75 per 100 postpaid.

Tractor or Horse-Drawn Grape Hoes. For throwing soil to the vines and for drawing it away again. Works between vines in the row. Several models.

Reading Matter. We can still supply "A Wine Grower's Guide," by Philip M. Wagner, standard work on American grape-growing with chapters on wine-making, \$3.00 postpaid. "American Wines And How To Make Them" is out of print, but a revised edition is being prepared. More about this later.